

Fresh White Anchovy and Artichoke Pizza

Recipe Courtesy of Emeril Lagasse



Recipe Summary

Prep Time: 25 minutes

Yield: 4 servings

User Rating: No Rating

4 cooked artichoke hearts
3 cloves of peeled garlic
Salt
Freshly ground black pepper
1/4 cup olive oil
4 (8-inch) rounds of pizza dough
1/4 cup grated Fontina cheese
32 fresh white anchovy fillets

Preheat the grill. Preheat the oven to 400 degrees F. In a food processor, combine the artichokes and garlic. Puree until smooth. Season with salt and pepper. With the machine running, add the olive oil in a steady stream. Using a rolling pin, roll out the dough thin, about 1/8-inch thick. Brush each round with olive oil. Season with salt and pepper. Grill the dough for a couple of minutes on each side or until crispy. Remove from the grill and spread the artichoke filling over each pizza round. Sprinkle each round with the cheese. Lay 8 anchovies over each pizza round. Place the pizzas on a large baking sheet. Cook for 2 to 3 minutes or until the cheese melts. Serve warm.

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